

Green Tea Macarons



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



Pure Ceylon Green
Tea



Pure Green

Ingredients

Green Tea Macarons



- 155g pure icing sugar
- 100g almond meal
- 5g Dilmah Green Tea
- 66g egg whites

Methods and Directions

Green Tea Macarons

- Sift dry ingredients together in a large bowl.
- Whisk egg whites in an electric mixer on high speed for minutes.
- Add egg whites to ingredients in the bowl.
- Smear the egg whites into the dry ingredients with a spatula until completely combined and glossy.
- Transfer to a piping bag fitted with a size 7 piping nozzle.
- Grease a heavy steel baking tray with oil and line with baking paper.
- Pipe mix onto tray 2cm wide, 3cm apart.
- Tap the underside of the tray sharply against your palm to flatten the macarons.
- Leave in a warm, dry area for 20 minutes (longer, depending on ambient humidity and temperature) or until you can touch the surface lightly without any sticking.
- Bake on a low rack in a convection oven at 140C for 15 minutes, turning halfway
- Cool macarons completely on the tray.

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